



DEPARTMENT OF THE INTERIOR

INFORMATION SERVICE

UNITED STATES FISH AND WILDLIFE SERVICE

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FOR FOOD EDITORS

HORS D'OEUVRES AND CANAPÉS FOR HOLIDAY PARTIES

Holiday time is the time to entertain friends and renew acquaintances. It is the time to serve one's favorite punch and an interesting assortment of hors d'oeuvres and canapés made from fish and shellfish.

Picture a dining room table containing a glass punch bowl filled with sparkling colorful punch. On one side is a bowl containing shrimp prepared the Gulf Coast way, and on the other side is a bowl containing Tuna Pineapple Dip surrounded by potato chips. On two trays are Puff Shells filled with Crab Salad and Smoked Salmon Canapés. Good complements for these hors d'oeuvres and canapés are mixed nuts, pretzels, and assorted cheeses and crackers.

This menu featuring the following fish and shellfish hors d'oeuvres and Canapés suggested by the home economists of the Bureau of Commercial Fisheries, United States Fish and Wildlife Service, should be appealing, attractive, and appropriate for your holiday parties.

GULF COAST SHRIMP BOIL

2 pounds packaged (raw, frozen)	2 quarts water
fully peeled, de-veined shrimp	2 medium onions, sliced
3 bay leaves	6 cloves garlic
1 tablespoon whole allspice	2 lemons, sliced
1½ teaspoons crushed red peppers	¼ cup salt
2 teaspoons whole black peppers	
2 teaspoons whole cloves	

Tie spices in a piece of cheesecloth. To the water add onion, garlic, lemon, salt, and bag of seasonings; bring to a boil. Add shrimp; cover and return to the boiling point. Simmer 3 to 5 minutes, depending on size. Remove from heat and let stand in spiced water for 3 minutes. Drain and chill. Serve garnished with the whole spices and lemon slices. Yield: about 80 spiced shrimp.

TUNA PINEAPPLE DIP

1 can (6½ or 7 ounces) tuna	3 tablespoons pineapple juice
1 can (9 ounces) crushed pineapple	Dash salt
1 package (8 ounces) cream cheese	Dash nutmeg
	Potato chips

Drain tuna. Flake. Drain pineapple and save liquid. Soften cheese at room temperature. Combine all ingredients except potato chips; blend into a paste. Chill. Serve in a bowl surrounded by potato chips. Makes about 1 pint of dip.

CRAB SALAD IN PUFF SHELLS

1 pound crab meat	$\frac{1}{2}$ teaspoon celery salt
1 cup chopped celery	1 teaspoon salt
2 teaspoons lemon juice	Dash pepper
2 teaspoons grated onion	$\frac{1}{2}$ cup mayonnaise or salad dressing
2 tablespoons chopped sweet pickle	

Remove any shell or cartilage from crab meat. Combine all ingredients. Cut tops from puff shells. Fill each puff shell with approximately 2 teaspoons salad. makes approximately 3 cups salad or fills 60 puff shells.

PUFF SHELLS

$\frac{1}{2}$ cup flour	$\frac{1}{2}$ cup boiling water
Dash salt	2 eggs
$\frac{1}{4}$ cup butter or margarine	

Sift flour and measure. Add salt and sift again. Combine butter and boiling water in saucepan; melt over low heat. Add flour all at one time and stir vigorously until mixture forms a ball and leaves the sides of the pan. Remove from heat. add unbeaten eggs, one at a time, beating thoroughly after each addition; continue beating until a stiff dough is formed. Drop by teaspoonfuls on well-greased cooky sheets, $15\frac{1}{2}$ x 12 inches. Bake in a very hot oven, 450° F., for 10 minutes; reduce heat to 350° F., and continue baking about 10 minutes longer. Makes approximately 60 puff shells.

SMOKED SALMON CANAPÉS

1 can (7 ounces) smoked salmon	$\frac{1}{4}$ teaspoon salt
1 package (3 ounces) cream cheese	$\frac{1}{4}$ teaspoon prepared mustard
2 tablespoons mayonnaise or salad dressing	16 slices bread
$\frac{1}{2}$ cup chopped celery	Chopped parsley

Drain fish and grind twice. Cream the cheese and mayonnaise. Blend in fish, celery, and seasonings. Remove crusts from bread. Cut each slice into 3 strips and toast. Spread salmon on toast strips. Garnish with parsley. Makes 48 canapés.

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